The European
Sunday Food Menu

Starters

Charred Grilled Asparagus , Capers and Lemon Vinaigrette, Pangrattato (pb) 9

Pork and Green Peppercorn Terrine, Red Onion Compote, Grilled Sourdough 8

Beetroot Carpaccio , Tomato Tartare, Chia Vinaigrette, Mustard Cress (pb) 8

Calamari, Spiced Tomato and Olive, Preserved Lemon 9

Roast

with roasted parsnip and carrot, crispy potatoes, seasonal greens, braised red cabbages, Yorkshire pudding, red wine gravy

Slow Roasted Pork Belly, Roasted Apple Sauce 19.5

Cornfed Chicken Breast, Sage and Onion Stuffing 19.5

Beef Topside, Horseradish Cream 20

Roasted Butternut Squash, Kale, and Portobello Pithiviers, Onion Gravy (vgo) 17

Double Cheese Burger , Onion jam, Smoked Cheddar, Streaky bacon , Brioche Bun, Fries 16

Beer Battered Haddock , Tartare sauce, Mushy Peas, triple cooked chips   17

Chicken Caesar, Cos Lettuce , Garlic Crouton, Parmesan   15

Children

Children's Roast, Beef, Chicken or Squash £10

Sausages, Mash £7.5

Sides

Cauliflower Cheese with Thyme and Garlic Crumb £6

Crispy Potatoes, Confit Garlic, Thyme Salt **(vg)** £4.5

Green Beans, garlic and Shallots **(vg)** £5.5

Fries, Ketchup + Mayo **(vg)** £5

Desserts

Sticky Toffee Pudding, Toffee sauce (vgo) £7.5 Add a scoop of vanilla ice cream £1.5
Caramelised Lemon Tart , Creme fraiche, Raspberry coulis 7.5
Basil Pannacotta, Strawberry and black pepper soup 7.5
White Chocolate Cheesecake , Rhubarb and Ginger Compote 7.5
Scoop of Ice Cream, Chocolate or Vanilla £2.5 per scoop

If you're sat inside, we will come to you. If you're sat in the garden or on the terrace then please order at the bar and please make sure you know your table number. Please inform your server of any allergen before placing your order. Our kitchen handles all the main allergens, and whilst we do our best to ensure that your food is free from anything you're allergic to, we cannot guarantee traces won't be present.